

**This Page is Inserted by IFW Indexing and Scanning
Operations and is not part of the Official Record**

BEST AVAILABLE IMAGES

Defective images within this document are accurate representations of the original documents submitted by the applicant.

Defects in the images include but are not limited to the items checked:

- BLACK BORDERS
- IMAGE CUT OFF AT TOP, BOTTOM OR SIDES
- FADED TEXT OR DRAWING
- BLURRED OR ILLEGIBLE TEXT OR DRAWING
- SKEWED/SLANTED IMAGES
- COLOR OR BLACK AND WHITE PHOTOGRAPHS
- GRAY SCALE DOCUMENTS
- LINES OR MARKS ON ORIGINAL DOCUMENT
- REFERENCE(S) OR EXHIBIT(S) SUBMITTED ARE POOR QUALITY
- OTHER: _____

IMAGES ARE BEST AVAILABLE COPY.

As rescanning these documents will not correct the image problems checked, please do not report these problems to the IFW Image Problem Mailbox.

CLMPTO

10/030,952

AMEND CLAIMS 2, 3 AND 6

1. A method of analysing colour image data relating to a target object to derive or predict a property of the object of which colour is an indicator, the method including the step of processing the colour data to derive light intensity independent measures of colour values, followed by the step of calculating the property of the object utilising the light intensity independent colour measures in a predictive equation in which the light intensity independent colour measures are variables and the property of the object is calculated from solving the predictive equation.
2. (Once Amended) A method of analysing colour image data relating to a target object as claimed in claim 1 wherein the colour image data comprising RGB colour values are obtained by digitising measured RGB values from a colour data capture system using a digitiser, the digitiser having a predetermined intensity normalised offset "k", and wherein the light intensity independent measures of colour values are determined from the equations:
where R_i is the intensity normalised red value, G_i is the intensity normalised green value, and I is the intensity, the intensity variable I being only used for reconstruction of the RGB colour values.

Art Unit: 2624

3. (Once Amended) A method of analysing colour image data as claimed in claim 1 [or 2] wherein the predictive equation is developed from data gathered during a data gathering experiment using images captured for real target objects, the method comprising correlating the light intensity independent colour measures obtained from these data with the actual measured property of each of the real target objects to derive the predictive equation by statistical analysis techniques to best fit the data and optimise the prediction of the actual measured property from the light intensity independent colour measures.

4. A method of analysing colour image data as claimed in claim 3 wherein the predictive equation takes the form:

$$\text{Property} = x + y R_i + z G_i$$

where x, y, and z are constants of positive or negative value derived by the statistical analysis techniques to best fit the data , and R_i is the intensity normalised red or blue value, G_i is the intensity normalised green or blue value.

Art Unit: 2624

5. A method of analysing colour image data as claimed in claim 3 wherein the predictive equation takes the form:

$$\text{Property} = a + b.D + c.Ri$$

where a, b, and c are constants of positive or negative value derived by the statistical analysis techniques to best fit the data , D is a dimensional parameter relating to the target object, and Ri is the intensity normalised red or green or blue value, the predictive equation optionally having further terms relating one or more further dimensional parameters relating to the target object and further intensity normalised red or green or blue value for the same or different sections of the area of the target object.

6. (Once Amended) A method of analysing colour image data as claimed in [any one of the preceding claims] Claim 1 wherein the object is a meat object, the property of the meat object being a quantitative meat or carcase quality measure, the method including the steps of capturing and processing colour data for the meat object to derive light intensity independent measures of colour values, followed by the step of calculating the quantitative meat or carcase quality measure for the meat object utilising the light intensity independent colour measures in a predictive equation in which the light intensity independent colour measures are variables and the quantitative meat or carcase quality measure of the meat object is calculated from solving the predictive equation.

7. A method of analysing colour image data as claimed in claim 6 wherein the quantitative meat or carcase quality measure is a measure selected from the set consisting of:
the "yield" of a carcase in a standard carcase grading system,
the "conformation" of a carcase in a standard carcase grading system,
the "fat score" of a carcase in a standard carcase grading system,
the "yield grade" of meat from a carcase in a standard meat grading system, and
the "quality grade" of meat from a carcase in a standard meat grading system.

Art Unit: 2624

8. A method of analysing colour image data as claimed in claim 7 wherein the quantitative meat or carcass quality measure comprises the "yield" of a carcass as defined in the standard Australian carcass grading system.
9. A method of analysing colour image data as claimed in claim 7 wherein the quantitative meat or carcass quality measure comprises the "conformation" of a carcass in the EUROP standard carcass grading system.
10. A method of analysing colour image data as claimed in claim 7 wherein the quantitative meat or carcass quality measure comprises the "fat score" of a carcass in the EUROP standard carcass grading system.
11. A method of analysing colour image data as claimed in claim 7 wherein the quantitative meat or carcass quality measure comprises the "yield grade" of a meat object in the USDA standard meat grading system.
12. A method of analysing colour image data as claimed in claim 7 wherein the quantitative meat or carcass quality measure comprises the "quality grade" of a meat object in the USDA standard meat grading system.